



Irish Car Bomb Cake

READY IN



130 min.

SERVINGS



8

CALORIES



825 kcal

DESSERT

Ingredients

- 1 cup butter softened
- 2.3 cups powdered sugar
- 3 eggs
- 0.3 cup baileys irish cream baileys® (such as)
- 0.5 teaspoon salt
- 15 ounce porter dark guinness® canned (such as)
- 18.3 ounce vanilla cake donut holes french
- 0.3 cup vegetable oil
- 10.5 tablespoons water

- 0.8 cup irish whiskey divided
- 0.5 cup granulated sugar white

Equipment

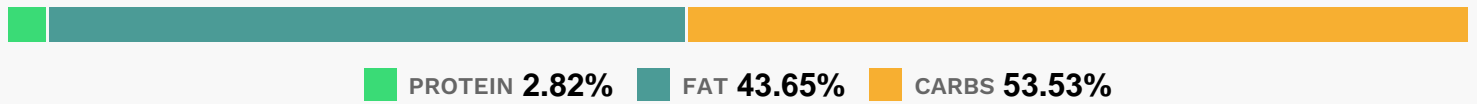
- bowl
- sauce pan
- oven
- mixing bowl
- hand mixer
- toothpicks
- chopsticks

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 9-inch cake pans.
- Place the cake mix into a large mixing bowl.
- Pour the water into a 2-cup measure, and add enough Irish whiskey to total 1 1/3 cup of liquid (about 10 1/2 tablespoons). Reserve remaining whiskey. Beat the whiskey and water mixture, vegetable oil, and eggs with an electric mixer on low speed just until cake mix is moistened; increase speed to medium, and beat until the batter is smooth, about 2 minutes.
- Pour batter into the prepared cake pans.
- Bake in the preheated oven until the cakes are golden brown and a toothpick inserted into the center of a cake comes out clean, 25 to 30 minutes.
- While the cake is baking, pour remaining Irish whiskey (about 1 1/2 tablespoon) into a saucepan, and stir in 1/4 cup of butter and 1/2 cup of sugar. Bring the mixture to a boil, stirring constantly, until sugar has dissolved; boil until slightly thickened, about 5 minutes.
- When cakes are done baking but still hot, poke holes all over the cakes (the end of a chopstick works well for this) and drizzle the whiskey syrup into the holes. Return the cakes to the oven, and bake for an additional 5 minutes.
- Remove cakes from oven, allow to cool in pans for 15 minutes, then remove from pans to finish cooling on wire racks.

- To make caramel sauce, mix the Irish stout beer with 1/2 cup of sugar in a saucepan over low heat. Simmer the mixture until thickened, about 40 minutes, stirring occasionally, and allow to cool.
- To make frosting, beat 1 cup of softened butter in a bowl with an electric mixer on medium speed until smooth, then gradually beat in confectioners' sugar, about 1/2 cup at a time. Beat in salt, then add the Irish cream liqueur, beating until the frosting is light and fluffy.
- To assemble the cake, place a layer onto a cake serving dish; pour the Irish stout caramel over the first layer, allowing the caramel to drip down the sides of the layer.
- Place the 2nd cake layer on top, and top with the buttercream, swirling the frosting into decorative waves. Do not frost sides of cake.

Nutrition Facts



Properties

Glycemic Index:16.89, Glycemic Load:8.74, Inflammation Score:-6, Nutrition Score:8.5069564943728%

Nutrients (% of daily need)

Calories: 825.47kcal (41.27%), Fat: 37.05g (57%), Saturated Fat: 18.34g (114.62%), Carbohydrates: 102.22g (34.07%), Net Carbohydrates: 101.51g (36.91%), Sugar: 74.27g (82.52%), Cholesterol: 122.39mg (40.8%), Sodium: 801.19mg (34.83%), Alcohol: 8.96g (100%), Alcohol %: 4.24% (100%), Protein: 5.38g (10.76%), Phosphorus: 258.09mg (25.81%), Vitamin K: 20.49µg (19.51%), Selenium: 11.19µg (15.98%), Vitamin A: 798.19IU (15.96%), Calcium: 158.83mg (15.88%), Vitamin E: 2.14mg (14.25%), Vitamin B2: 0.23mg (13.79%), Folate: 53.88µg (13.47%), Vitamin B1: 0.15mg (10.01%), Iron: 1.59mg (8.83%), Vitamin B3: 1.58mg (7.89%), Manganese: 0.14mg (7.06%), Vitamin B5: 0.47mg (4.74%), Copper: 0.07mg (3.69%), Zinc: 0.55mg (3.65%), Vitamin B12: 0.2µg (3.25%), Fiber: 0.71g (2.85%), Magnesium: 9.86mg (2.47%), Vitamin B6: 0.05mg (2.35%), Vitamin D: 0.33µg (2.2%), Potassium: 70.85mg (2.02%)